

imperial altbier

- Gravity **15.9 BLG**
- ABV ---
- IBU **45**
- SRM **16.7**
- Style **Düsseldorf Altbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Monachijski typ II | 4 kg (66.7%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (8.3%) | 81 % | 53 |
| Grain | Special B Malt | 0.2 kg (3.3%) | 65.2 % | 315 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (5%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 15 g | 30 min | 13.5 % |
| Boil | Magnum | 15 g | 15 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | fermentis |